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RULES CLEARINGHOUSE

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CLEARINGHOUSE RULE 98-182

Comments

[NOTE: All citations to “Manual” in the comments below are to the Administrative Rules Procedures Manual, prepared by the Revisor of Statutes Bureau and the Legislative Council Staff, dated September 1998.]

2. Form, Style and Placement in Administrative Code

In s. ATP 81.51 (2), the first stricken material should be placed before all of the underscored material. [See s. 1.06 (1), Manual.]

5. Clarity, Grammar, Punctuation and Use of Plain Language

a. Under the proposed rule, colby and monterey (jack) cheese may have either mechanical openings or a closed body, depending on the method of manufacture. The existing rule does not define or describe the term “closed body.” Is the meaning of this term generally understood in the industry? If not, it is suggested that the agency define or describe the intended scope of the term.

b. The rule permits varied characteristics to be present in colby and monterey (jack) cheeses graded AA or A, “depending on the method of manufacture.” It is not clear what methods of manufacture will determine the type of allowable openings. Can this be clarified in the rule?

c. The agency should carefully review the related tables setting forth the standards especially for colby and monterey (jack) cheese, especially Table 6 of subch. V of s. ATP 81.50, to assure consistency in treatment. For example, the current rule, in s. ATP 81.50 (2), states that the AA grade cheese may be definitely curdy or partially broken down if it is more than three weeks old, but Table 6 indicates that for AA grades, the condition is not present in the cheese.